

KED UP STMASTER

Y PILLS CURED
D AND SCIATICA

Years ago and He is
hy You Should Try
Pills First. (Spec-
Bay, Nfld., (Spec-
Kidney Pills not
tica and Lumbago,
and for all, is the
Alfred Crew, post-

master says in tell-
is three years since
ambago and Sciatica.
ills did it, and I am
cure was permanent.
in my Back, Cramps
hooting Pains across
often found it hard
t night, and when I
unrefreshing. I was
ad, but without get-
and at last I was
Dodd's Kidney Pills.
altogether and they
way and quite cured

ure by Dodd's Kid-
of trying something
n use Dodd's Kidney
ill never need to try
They always cure
the Kidneys and all
e caused by sick

Mr. Miller is after
his cow went dry.
phwat was it? Mr.
Willie milked the
d wan of thin new
in' machines.

from winter's cold
at frequently puts a
system that pro-
complications, always
serious. A common
is dysentery. To
prone in the spring
the very best medicine
ing this painful ail-
Kellogg's Dysentery
a standard remedy.

posterity will recog-

and Senator Serghum,
am lucky enough to
more than ordinar-
in preserving like-

s and take no other,

day on Wall street
ged by his spouse to
he promptly pro-
nap. In the midst
aken by this, in the
ents:

a rich chord! Isn't
how much would
th?" he murmured.—

Worm Extirminator
s from the system
to the child, because
e fully effective, is

reminders.

the methods to which
t in order to remind
that letter, to keep
to keep that appoint-
son. One ties a piece
his walking stick,
his handkerchief, a
loose cash in an un-
skit.

essful plan is that of
business. A liberal
or snuff spread over
of greasy hair, and
er he extracts it from
and then he exclaims,
me!"

ive method is to place
age on your key ring.

are not only re-
"something" by the
rings from your fin-
me you use your keys
ed upon your attention.

May's Retort.

ney ("Toby, M.P."), in
g reminiscences, says
ay's custom to plaster
hair close to his head,
forehead. Mr. Lucy's
contrary, has a "life-
onal habit" of standing
one night, after leaving
inner-table, Mr. Lucy
on the head of his
d, "My dear Phil, why
hair like that?" May
with one of his quaint
id nothing. Next week
sketches of Phil May
bristling at all points,
key with his rebellious
down in May's pecu-
e legend ran: "First
and Genius: 'Why on
do your hair in that
Smith?'"

Y'S

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BATFORD,
ALTON,

School for Housewives

by Marion Harland



A Contrivance
to
Prevent
Burning

The Old-fashioned
Pan

Roll Pans

For Regulating the Sizes
of Slices

The New Way of
Making Bread

A Ventilated
Bread-box

For Found
Leaves

WRITERS

upon culinary
topics and practical
housewives make
much of the neces-
sity of preserving an even tempera-
ture for rising dough in winter time.
The old-fashioned cook wrapped her
bread tray in flannel and newspapers
and scolded the trespasser who
left the kitchen door open after the
dough was put to bed in a warm cor-
ner. The trained cook of to-day
sets her dough in a patent pan with
a perforated top, out of possible
draughts, and consults her thermom-
eter regularly and solicitously.

The average housewife assumes,
if she does not assert, that summer
breads can take care of themselves.
In reality, overfermentation is as
grave an evil as the arrested pro-
cess. Summer breads do not need
to be reminded how many times a
week our bread receives the slight-
est of apologies from the farmstead
mistress. If she thinks it worth her
while to attempt correction of the
damage done to her dough over
night, she kneads in soda with a
heavy hand that leaves arid, yellow
streaks in the baked loaf without
neutralizing the acidity of the mass.

Yet good bread is never more a
necessity of comfortable living than
in warm weather. Sour viscosity in-
sults gastric juices and taxes to the
utmost delicate muscles made lax by
heat. Hot yeast bread belongs of
right to the winter bill of fare. It
does not begin to "ripen" until it is
cold, nor does it sit easily upon a
majority of stomachs until it has
been twelve hours out of the oven.

It is so well understood by people
of common intelligence that griddle
cakes come and depart with frost,
that I need not enlarge upon the
reason of their banishment from the
tables of people who have any
knowledge of gastronomic ethics.
Since many eaters, especially the
men and brothers for whose delecta-
tion women cater and cook, will
have hot breakfast breads, I offer
today some tried and proved re-
cipes for a few of these. Here the
work of fermentation is completed
in the baking. They all belong to
the biscuit family, and, if rightly
made, are delicate and digestible.

Nonpareil Quick Biscuits.
One quart of flour, two heaping table-
spoonfuls of lard, two cups of sweet-
ened milk, one teaspoonful of cream
tartar, one saltspoonful of salt.

Roll the soda and cream tartar into the
flour and sift all together before they
are wet, then put in the salt, next the
lard, rubbed into the prepared flour
quickly and lightly; lastly, pour in the
milk. Work the dough rapidly, knead-
ing with as few strokes as possible.

Tea Cakes.
Sift a quart of flour three times with
two teaspoonfuls of baking powder and
one of salt. Chop into it a tablespoon-
ful of butter and one of lard or other
fat.

Mix in a bowl with a wooden spoon,
adding about three cupfuls of milk, or
enough to make a soft dough. Turn out
upon your board and roll with swift, light
strokes into a sheet half an inch in
thickness. Reverse a jelly cake tin upon

the sheet and cut with a sharp knife
just the size of the tin. With a spatula
transfer to a floured baking pan and
bake in a quick oven.

Maryland Biscuit.
One pint of flour, one cup of water,
one teaspoonful of salt, mix into a
stiff dough, transfer to a floured block
of wood and beat with a rolling pin
steady for ten minutes, shifting the
dough often and wringing it over several
times. Cut into round cakes, prick with

a straw and bake in a brisk oven.
Some housewives add a tablespoonful
of butter.

Graham Gems.
Into a quart of warm milk stir four
eggs that have been beaten only a lit-
tle, add a tablespoonful, each, of melted
butter and sugar. Add now gradually
three cupfuls of Graham flour that has
been sifted with a heaping teaspoonful
of baking powder. Beat very hard for
seven or eight minutes and bake in
greased and heated pan.

Popovers.
Two cups of flour, sifted twice, with
one teaspoonful of baking powder, half
a teaspoonful of salt, two cups of milk,
one egg, beaten very light. Beat for
four minutes and bake in hot, buttered
pate or gem pans in a brisk oven. Serve
at once.

Wafers (No. 2).
Rub two tablespoonfuls of butter into
a pint of flour, beat enough hot water to
make a stiff dough, put upon a floured
board and roll out as thin as writing
paper in rounds as large as a saucer.
Bake in a floured pan in a quick oven.
They should be tough and "bubbly"
on top. Eat cold.

Wafers (No. 1).
One pound of flour, two tablespoonfuls
of butter, a little salt.
Mix with sweet milk into stiff dough,
roll out very thin, cut into round cakes,
and again roll these as thin as they
can be handled. Lift them carefully
lay in a pan and bake very quickly.
These are extremely nice, especially
for invalids. They should be harder
thicker than writing paper. Pour the
baking pan instead of greasing.

AROUND THE HOUSEWIVES' COUNCIL TABLE WITH MARION HARLAND

W HAT shall we do with our children's
feet in summer time? Shall we
allow them to discard shoes and
stockings entirely and go barefoot? Here
are three little girls, aged 3 and 12 years,
whose greatest delight is to go about in
bare feet. I have been permitted for
them to do so. Would you advise laying
aside conventional ideas and permit them
to indulge in the barefoot habit? It seems
to me that the weather is so reasonable now
that it is not unreasonable to let them
do so.

Brown Biscuits.
One pint of Graham flour, nearly a
quart of boiling water or milk, one tea-
spoonful of salt.

Scale the flour when you have salted
it into as soft dough as you can handle.
Roll it nearly an inch thick, cut in
round cakes, lay upon a hot-buttered
tin or pan, and bake them in the hot-
test oven you can get ready. Every-
thing depends upon heat in the manu-
facture of these. Some cooks spread
them upon a hot tin, and set this upon
a red-hot stove. Properly scaled and
cooked, they are light as puffs and very
good; otherwise they are flat and tough.
Split and butter while hot.

Graham Biscuits.
Stir together in a chopping bowl a
pint of Graham flour and a half pint of
white flour. To this add a teaspoonful
of salt, one of sugar and two rounded
teaspoonfuls of baking powder. Mix
thoroughly and chop into the mixture
two tablespoonfuls of lard or other fat.
Add a pint of milk, and if the mixture
is then too stiff to handle, add enough
water to make into a soft dough. Turn
upon a floured board, roll out and cut
lightly as possible. Bake in a steady
oven.

Sour Milk Biscuits.
One pint of sour or buttermilk, one
teaspoonful of soda, two teaspoonfuls
of melted butter.

Flour to make soft dough—just stiff
enough to handle. Mix, roll, cut out rap-
idly, with as little handling as may be,
and bake in a quick oven.

Tea Cakes.
Sift a quart of flour three times with
two teaspoonfuls of baking powder and
one of salt. Chop into it a tablespoon-
ful of butter and one of lard or other
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Mix in a bowl with a wooden spoon,
adding about three cupfuls of milk, or
enough to make a soft dough. Turn out
upon your board and roll with swift, light
strokes into a sheet half an inch in
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three cupfuls of Graham flour that has
been sifted with a heaping teaspoonful
of baking powder. Beat very hard for
seven or eight minutes and bake in
greased and heated pan.

I can only reiterate the advice I have
given to dozens of others who have asked
for a prescription for bites and pricks
from the comparative virtues of domes-
tic dyes. If your hat is valuable, send it
to a professional dyer and have it
properly colored. Amateur work of this
kind is almost invariably a failure.

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tried everything we can think of, and now
I am a NEW MEMBER FROM THE WEST.

As plainness of speech upon nursery
government seems to be the order of
the day this week, I submit that your
child should have been taught obedi-
ence to rightful authority and in whom
that authority was vested by the time
he was a year old. I think you are

Wafers (No. 2).
Rub two tablespoonfuls of butter into
a pint of flour, beat enough hot water to
make a stiff dough, put upon a floured
board and roll out as thin as writing
paper in rounds as large as a saucer.
Bake in a floured pan in a quick oven.
They should be tough and "bubbly"
on top. Eat cold.

Wafers (No. 1).
One pound of flour, two tablespoonfuls
of butter, a little salt.
Mix with sweet milk into stiff dough,
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mistaken in supposing that he is not
old enough to understand the meaning
of "punishment by deprivation." When
he is determined to have his way, show
him that you are even more deter-
mined to have yours. "Spanking"
hardens him, try standing him in a cor-
ner, tying him in a chair or withhold-
ing from him something he wants to
have. Be very patient and very firm

with him, keeping before your mind all
the time that in compelling him to obey
you are teaching him the rudim-
ents of self-government. You can
hardly do your child a greater wrong
than to allow him to grow up unde-
isciplined and wayward. Sacrifice your
present comfort and his to avert this
evil. You cannot begin too soon: much
time has already been lost.

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prevent an alarm of fire or a conflagra-
tion. Probably the majority of fires are
caused by people who throw matches
down heedless of the disorder caused
by their lying about and the risk, al-
ways possible, of their not being ex-
tinguished. Whether the spark be dead
or alive, there is no excuse for making
a tidy place untidy, or an untidy place
more untidy, by negligently dropping a
match without even looking to see if
there be a place provided for it. Burnt
matches are not ornamental. They do
not give an air of refinement to a house
when they adorn the front steps or stone
window sills, albeit in those places they
may be harmless.

Door-cleaning should be left until the
last, because, during the general set-
tling, there is so much going in and out
by people who are apt to leave generous
finger-prints on whatever door they
open or close. The most conspicuous
part of the door is about the knob, and
cleaning that part often is apt to deface
the paint or polish. It is a good plan to
protect the most exposed portion by fit-
ting a piece of strong paper around the
knob and fastening it temporarily with
a little paste or glue.

All door-painting or floor-staining
should be left until the very last set-
tling is done and the house has ceased
to be a hive of activity for all sorts
and conditions of men and women,
either working or loafing.

Unless the house is entirely new, be-
fore having any beds brought in, make
a thorough examination of the wood-
work, the plaster and the paper to dis-
cover if there be any sort of vermin
lodged there.

This is a case where an ounce of pre-
vention will be found equal to a ton of
cure. Destroy every sign and vestige of
any objectionable insects before it is
possible for them to get into beds or any
other places where they may do harm.

vermin-destroyer than fumigation done
with a sulphur candle. This is very easy
in an empty house, but it can be done
at any time—along with proper precau-
tionary measures.

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